



Hilton Tampa Downtown

Meeting Menus



We Are Committed To Preparing Our Menus With The Focus On Environmental And Socially Responsible Grown Products. To Maintain This Focus Please Note That Some Products In Our Menu Offerings May Change On Short Notice Based On Seasonal And Regional Availability.

To Stay True To Our Collaborative Effort, We Will Substitute Appropriate Alternatives As Necessary.

For Those With Special Dietary Requirements Or Allergies Who May Wish To Know About The Food Ingredients Used, Please Speak To Your Hilton Meetings Manager or Contact Person.

All Pricing Is Per Person, Unless Otherwise Stated.

Prices Are Exclusive Of A 23% Taxable Service Charge Plus 7% Sales Tax.

~ CONTINENTAL BREAKFAST SELECTION ~

Continental Breakfasts Are Designed For A Maximum Of 60 Minutes Of Service

A Surcharge Will Apply For Extended Service. Each Menu Has A Minimum Guarantee Of 15 Persons

Classic Continental

Locally & Seasonally Inspired Fresh Fruit & Berries
Freshly Baked Gourmet Breakfast Pastries & Breads
Sweet Butter, Honey, Jams, Jellies, and Preserves
Freshly Squeezed Orange, Grapefruit, Cranberry & Apple Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tazo Hot Tea
\$22

Downtown Continental

Locally & Seasonally Inspired Fresh Fruit & Berries
Traditional Breakfast Cereals With 2% and Skim Milk
Plain and Fruit Flavored Yogurts
Breakfast Meats, International Sliced Cheeses
Assorted Bagels with Traditional and Flavored Cream Cheese
Freshly Baked Gourmet Breakfast Pastries & Breads
Sweet Butter, Honey, Jams, Jellies and Preserves
Fresh Squeezed Orange, Grapefruit, Cranberry Juices & Apple Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Hot Tea
\$28

~ Morning Welcome Breaks ~

All Breaks Are Designed For A Maximum Of 30 Minutes Of Service

A Surcharge Will Apply For Extended Service. Each Menu Has A Minimum Guarantee Of 25 Guests

Nut Squares, Blueberry Bread, Cranberry Bread and Mint Grapefruit Infused Water Station
\$6

Assorted Breakfast Cigars, Blueberry Muffins, Coconut Pound Cake and Key Lime Infused Water Station
\$6

Bran Muffins, Cinnamon Rolls, Croissants and Fresh Orange Juice Shooters
\$7

Gourmet Muffins, Freshly Baked Fruit Danish, Croissants and Fresh Berry Shooters
\$8

Lemon Poppy Seed Loaf, Banana Nut Bread, Fruit Skewers and Fresh Pineapple Juice Shooters
\$9

~ BREAKFAST BUFFET SELECTION ~

Breakfast Buffets Are Designed For A Maximum Of 60 Minutes Of Service

A Surcharge Will Apply For Extended Service. Each Menu Has A Minimum Guarantee Of 25 Persons

Healthy Start

Freshly Squeezed Florida Orange Juice, Grapefruit Juice
& Pineapple, Mango Juice
House Baked Fruit & Cheese Pastries, Croissants,
Gourmet Muffins & Banana Bread
Seasonal Sliced Fresh Fruit
Vanilla Yogurt, Toasted Granola and Fresh Berries Parfait
Sweet Butter, Fruit Preserves, & Marmalade
Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Hot Tea, Served Tableside
\$30

The Eye Opener

Medley of Garden-Fresh Fruit and Strawberries
Plain and Fruit Flavored Yogurts
Traditional Breakfast Cereals With 2% and Skim Milk
Freshly Baked Gourmet Breakfast Pastries & Breads
Sweet Butter, Honey, Jams, Jellies and Preserves
Assorted Bagels with Traditional and Flavored Cream Cheese
Fresh Farm Style Scrambled Eggs with Fine Herbs
Apple wood Smoked Bacon Strips
Turkey Sausage Patties
Red Bliss Home Fry Breakfast Potatoes with Sweet Peppers & Fresh Parsley
Fresh Squeezed Orange, Grapefruit, and Cranberry Juices & Apple Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Hot Tea, Served Tableside
\$32

The Sunshine

Freshly Squeezed Florida Orange Juice, Grapefruit Juice
Apple & Cranberry Juice
House Baked Fruit & Cheese Pastries, Croissants,
Gourmet Muffins & Banana Bread
Seasonal Sliced Fresh Fruit
Individual Mediterranean Vegetable & Feta Cheese Frittatas
Egg, Cheese & Chorizo Breakfast Burritos
Steel Cut Oatmeal with Cinnamon, Brown Sugar
And Tropical Dried Fruits
Sweet Butter, Preserves, & Marmalade
Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Hot Tea, Served Tableside
\$ 34

~ BREAKFAST ENHANCEMENT SELECTION ~

Enhance any continental or breakfast buffet. Each selection requires a uniformed Chef/Attendant At \$175 Each

"Booster" Healthy Fruit Smoothies"

Vine Ripe Banana and Florida Strawberry

Mango and Fresh Raspberry

Kiwi, Melon and Fresh Cucumber

Served In Iced Pitchers

\$6 (Minimum 25)

Smoked Salmon

Assorted Bagels with Flavored Cream Cheeses,

Shaved Red Onion, Capers & Chopped Eggs

Sliced Beefsteak Tomatoes & European Cucumbers

\$8 (Minimum 25)

Brioche French Toast

Cinnamon and Vanilla Bean Batter-Dipped

Brioche Bread, Topped With Powdered Sugar,

Warm Maple Syrup and Sweet Butter

\$6 (Minimum 25)

Buttermilk Pancakes or Sugared Belgium Waffles

Wild Strawberry Compote,

Vanilla Whipped Cream, Butter And

Warm Canadian Maple Syrup

\$ 6 (Minimum 10)

Omelet's Made to Order

Farm Fresh Eggs, Egg Whites and Egg Beaters

Bacon Cracklings, Sausage Crumbles,

Diced Ham, Aged Cheddar, Swiss And

Pepper-Jack Cheeses, Onion, Spinach,

Diced Pepper, Mushrooms,

Heirloom Tomatoes and Salsa

\$10 (Minimum 25)

Egg Benedict Martini Bar

Poached Eggs, Canadian Bacon, Fresh Hollandaise Sauce, Toasted English Muffin and Baby Spinach

\$12 (Minimum 25)

Hot Cereal

Old Fashioned Oatmeal Stewed Infused With Pineapple Juice,

Cinnamon, Brown Sugar, Raisins

Dried Fruits and Nuts

\$3 (Minimum 10)

~ PLATED BREAKFAST SELECTION ~

All Plated Breakfasts Are Served With:

Freshly Baked Gourmet Breakfast Pastries & Breads

Sweet Butter, Honey, Jams, Jellies and Preserves

Fresh Squeezed Orange Juice

Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Hot Tea

Entrées (Choose One Option)

Scrambled Chive Eggs, Country Sausage Patty, Sweet Peppered Smoked Bacon
Oven Roasted Cubed Potato Hash
Sweet Orange & Strawberry Garnish
\$20

Egg White Frittata
Sautéed Spinach, Bermuda Onions & Mushrooms
Crumbled Feta Cheese
Grilled Plum Vine Ripe Tomato
\$18

Cinnamon Brioche French Toast
Thick Slices of Vanilla Infused Brioche French Toast
Passion Fruit Maple Syrup, Sweet Butter & Blueberries
\$ 18

Ranchero Scramble
Scrambled Eggs Topped With Jalapeno Jack Cheese
Layered With Honey Ham, Bell Peppers & Tomatoes
Potatoes with Sour Cream, Guacamole & Fruit Garnish
\$ 20

~ A LA CARTE BREAK SELECTION ~

Beverages

Freshly Brewed Coffee, Decaffeinated

Coffee and Tazo Hot Tea, - \$67 per Gallon

Bottled Fruit Juices - \$3.95 Each

Naked Power Juices - \$6 Each

Energy Drinks: Red Bull, Rock Star – \$6 Each

Starbuck's Frappuccino: Coffee, Mocha

And Vanilla - \$6 Each

Vanilla, Chocolate & Strawberry Protein Shakes - \$6 Each

Sparkling and Non-Carbonated Mineral

Waters - \$3.95 Each

Vitamin Waters - \$6 Each

Arizona Iced Teas - \$ 5 Each

Coca-Cola Soft Drinks - \$3.95 Each

Whole, 2%, Skim and Chocolate

Milks – \$3.50 Each

Eight Hour Beverage Package - \$15.00 Each

Coffee & Tazo Tea, Still & Sparkling Waters & Assorted Soft Drinks

Four Hour Beverage Package - \$8.50

Coffee & Tazo Tea, Still & Sparkling Waters & Assorted Soft Drinks

Food

Freshly Baked Fruit Danish, Croissants, Brioche And

Gourmet Muffins - \$ 42 per Dozen

Specialty Breakfast Breads:

Blueberry Bread, Lemon & Coconut Pound Cake, Assorted Breakfast Cigars,

Banana Nut Bread - \$ 44 per Dozen

Plain and Fruit Flavored Yogurts - \$3.95 Each

Power Bars and Granola Bars - \$3.95 Each

Whole Fresh Fruit - \$2.95 Each

Freshly Baked Cookies, Brownies or Blondie's - \$42 Per Dozen

Assorted Tea Cookies - \$44 per Dozen

Assortment of Candy Bars - \$4 Each

Warm Soft Pretzel Sticks, Mustard - \$ 6 Each

Ice Cream and Frozen Fruit Bars - \$6 Each

Individual Bags: Chips, Pretzels, Party Mix and Popcorn - \$4.50 Each

~MID-MORNING COFFEE BREAKS~

All Breaks Are Designed For A Maximum Of 30 Minutes Of Service

A Surcharge Will Apply For Extended Service. Each Menu Has A Minimum Guarantee Of 25 Guests

Fresh Croissants, Brioche, Chocolate Dipped Bananas and Chocolate Milk Shooters
\$7

Mini Doughnuts, Whole Fresh Fruit, Individual Flavored Yogurts and Watermelon Infused Water Station
\$7

Power Bars, Granola Bars, Assorted Tea Cookies, Iced Tea & Raspberry Lemonade
\$7

Cream Puffs, Fruit Cups, Banana Nut Bread with Blueberry Yogurt Smoothies
\$8

Petite Fours, Fruit Skewers, Gourmet Muffins with Oatmeal Crème Brûlée Parfaits
\$12

~MID-AFTERNOON COFFEE BREAKS~

All Breaks Are Designed For A Maximum Of 30 Minutes Of Service

A Surcharge Will Apply For Extended Service. Each Menu Has A Minimum Guarantee Of 25 Guests

English Scones with Jam and Honey, Assorted Cupcakes, Whole Fruit and Arnold Palmer Station
\$8

Assorted Candy Bars, Warm Soft Pretzel Sticks, Fresh Popcorn and Assorted Sodas
\$9

Assorted Ice Cream Novelties, Frozen Fruit Bars, Brownies and Iced Tea
\$9

Assorted Cookies, Chocolate Strawberries, Mini Fruit Cocktails and Lavender Lemonade
\$10

Mini Sliced Cubans, Fresh Fried & Salted Plantain Chips, Crisp Churros and Guava Infused Water Station
\$12

~ SPECIALTY THEMED COFFEE BREAKS ~

All Themed Breaks Are Designed For A Maximum Of 30 Minutes Of Service

A Surcharge Will Apply For Extended Service. Each Menu Has A Minimum Guarantee Of 25 Guests

Energy

Warm Cinnamon Buns
Jumbo Chocolate Chip Cookies, Fresh Out Of the Oven
Granola & Breakfast Bars
Individual Assorted Yogurts
Whole and 2% Milks
\$12

Inspire

Domestic & International Cheeses and Crackers
Crisp Vegetable with Cool Dip Ranch
Roasted Garlic Hummus & Pita Crisp
Assorted Naked Juices
\$ 16

Kid Again

Chocolate & Vanilla Ice Cream
Chocolate, Strawberry & Caramel Syrup,
Nuts, Sprinkles, Oreo Cookies,
Bananas, Whipped Cream & Cherries
Assorted Soft Drinks & Bottled Waters
Coffee, Decaffeinated & Tazo Teas
\$ 16

Munchies Madness

Corn Dogs, Soft Pretzels & Popcorn
Mini Kobe Beef Sliders
Tri Color Tortilla Chips & Salsa
Nuts, Assorted Chocolate Bars & Candies
Soft Drinks & Bottled Waters
Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Hot Tea
\$18

The Brick Oven Flatbread Choice

Chimichurri Infused Steak With, Sautéed Mushrooms and Baby Arugula & Pepper Jack Cheese
Pineapple BBQ Chicken with Julienne Bermuda Onions, Scallions & Mozzarella Cheese
Fresh Buffalo Mozzarella Cheese, Grilled Tomato, Fresh Basil, Tomato Basil Garlic Sauce
\$ 14

Train Trails

House Made Granola, Banana Chips, Dried Cherries, Dried Apricots and Dried Apples
Almonds, Cashew Pieces, Sunflower Seeds, Yogurt Covered Raisins and M&Ms
Spicy Cajun Mix & Hard Pretzels
\$12

~ COLD PLATED LUNCHEON SELECTION ~

Below Luncheons Are Served With Choice of Dessert, Freshly Baked Breads & Sweet Butter, Iced Water with Lemon & Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Hot Tea

Seared Ahi Tuna Nicoise Salad

Organic Greens, Haricot Verts, Nicoise Olives, Tomatoes
Fingerling Potatoes and Hard Boiled Eggs, Roma Tomatoes
Fig Infused Balsamic Vinaigrette
\$32

Pan Seared Chicken or Grilled Shrimp Cobb Salad

Bibb Lettuce, Bacon Bits, Duo Grape Tomatoes
Bermuda Onion, Maytag Blue Cheese
Champagne Vinaigrette Dressing
\$28 Chicken / \$32 Shrimp

~ PLATED LUNCHEON SELECTIONS ~

Each Menu Requires A Minimum Of 10 Persons

All Plated Lunch Selections Are Based On Three Courses

Meeting Planner Choice of Soup or Salad, Entrée and Dessert

Includes Freshly Baked Breads & Sweet Butter, Iced Water with Lemon

, Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Hot Tea

Soups

Roasted Tomato Pepper & Gouda Bisque

Chicken Noodle Soup, Red Pepper Flakes and Green Onions

Loaded Clam Chowder, Sweet Basil Oil

Hearty Lentil Soup, Mirepoix, Chopped Parsley

Chicken Tortilla Soup & Fried Corn Chips

Spicy Bahamian Conch Chowder

Roasted Leek Minestrone Soup

Salads

Baby Organic Greens

Slivered Mangos, European Cucumbers, Grape Tomatoes, Carrot Curls

Sweet Balsamic Vinaigrette

Add \$3 for Cucumber Ribbon

Baby Iceberg Wedge

Pickled Cucumber, Duo Tomato Wedges, Crumbled Gorgonzola

Candied Walnuts & Julienne Red Onions

Maytag Blue Cheese Dressing

Traditional Caesar Salad

Crisp Romaine Lettuce, Multigrain Croutons,

Roasted Roma Tomatoes, Shaved Asiago Cheese

Classic Caesar Dressing

Downtown Salad

Organic Field Greens & Chopped Romaine

Roasted Corn, Bermuda Onions, Grape Tomatoes, Kalamata Olives, Crumbled Feta & Cucumbers

Cilantro Lime Vinaigrette

Hot Entrées (Meeting Planner Chooses One)

Pan Seared Natural Chicken Filet
Pan Thyme Jus, Sweet Balsamic Glaze
Yukon Potato Puree, Seasonal Vegetable
\$35

Leek & Garlic Crusted Chicken Breast
Jasmine Coconut Carrot Rice, Red Beet Puree
French Green Beans, Baby Carrots, Champagne Reduction
\$36

Sweet Peppered Seared Salmon
Sake Infused Soy Glaze, Jasmine Coconut and Carrot Rice
Shoestring Vegetables
\$ 38

Shallot Encrusted Swordfish
Tomatillo Broth, Rosemary Roasted Fingerling Potatoes
Chef's Choice of Seasonal Vegetable
\$ 38

Herb Dusted New York Strip
Goat Cheese Mash Potatoes, Garlic Brocolini,
Baby Carrot & Pinot Noir Reduction
\$ 38

London Broil Rosette
Marinated London Broil Rose
Served With Scallion Potato Puree, Merlot Mushroom Ragout
\$38

Desserts (Meeting Planner Chooses One)

Granny Smith Caramel Apple Pie
Strawberry Shortcake Topped With Drunken Berries
New York Style Cheesecake
Double Layer Chocolate Cake
Margarita Key Lime Pie

~ LUNCH BUFFET SELECTIONS ~

All Buffet Luncheons Are Designed For A Maximum Of 90 Minutes Of Service

All Buffets Are Served With Iced Water with Lemon, Freshly Brewed Coffee & Decaffeinated Coffee & Assorted Tazo Teas

Your Creation

Choice of 3 Sandwiches:

Thinly Sliced Roast Beef with Creamy Horseradish Boursin Spread, Lettuce, Tomato Tabasco Onions
Herb Roasted Turkey, Swiss, Lettuce, Tomato on a Kaiser Roll & Cranberry Aioli
Honey Smoked Ham, Aged Cheddar, Lettuce, Tomato on Onion Focaccia & Dijon Aioli
Sliced Italian Meats, Provolone, Lettuce on Focaccia
Grilled Vegetables, Portobello Mushroom Mozzarella Cheese, Lettuce, Spinach Tortilla

Choice of (2) Salads:

Homemade Potato Salad
Sundried Tomato Pasta Salad
Macaroni Salad
House Made Coleslaw

Whole Fruit:

Whole Bananas, Assorted Apples and Oranges

Choice of (2) Assorted Chips:

Terra Chips
Baked Chips
Hard Pretzels

Desserts to include:

Chocolate Chip Cookies, Oatmeal Raisin Cookies and Chocolate Walnut Brownies

\$35

The Deli Lunch Buffet

Chef's Seasonally Inspired Soup

Garden Salad to Include:

Chopped Romaine Hearts & Garden Greens

Carrots, Onions, Cucumber and Tomatoes with Chef's Choice of 2 Dressings

Classic Potato Salad with Mustard, Sweet Pickle Relish and Hard Cooked Egg

Honey Glazed Smoked Ham in Pineapple Juices

Oven Roasted Turkey Breast Slices with Natural Jus

Peppercorn Dusted Roast Beef & Caramelized Bermuda Onions

Shredded Guava Pulled Pork

Toasted Almond & Grape Shredded Chicken Salad

Cheese Trays to Include:

Sliced Provolone, Creamy American, Aged Cheddar, Swiss

Artisan Bread Baskets: Country French Rolls, Seven Grain Whole Wheat Rolls,

Sliced White & Wheat and Soft Deli Kaiser Rolls

Relishes and Condiments:

Sliced Vine Ripe Tomato, Red and White Shaved Onions, Garlic Kosher Pickle Slices,

Shaved Iceberg Lettuce, Tangy Banana Peppers, Mayonnaise, Prepared Deli Mustard,

And Prepared Horseradish Dipping Sauce

Assorted Bags of Baked Chips

Freshly Baked Assorted Cookies

Brownies and Blondie's

\$38

The Wrap Station

Chef's Seasonally Inspired Soup

Caesar Salad Station with Fresh Parmesan, Herb Croutons, and Creamy Caesar

Cucumber Salad

Roast Beef & Stilton Cheese Wraps with Creamy Horseradish Sauce

Turkey Club Wraps with Bacon, White American with Herb Cream Cheese Spread

Albacore Tuna Salad Wraps with Sliced Tomato

Southwest Black Bean, Queso Añejo, Cilantro Dressing In Spinach Tortilla Wraps

Terra Chips

Sliced Fresh Fruit

Key Lime Pie & Midnight Chocolate Cake

\$36

La Fiesta

Chicken Tortilla Soup

Baby Field Greens, Tomatoes, Black Olives, Jalapeno Peppers, Salsa, Guacamole, Cheese & Sour Cream

Shredded Lettuce

Tequila Lime Vinaigrette

Peppercorn Ranch Dressing

Chicken & Beef Fajitas with Sweet Peppers & Onions

Cheese Enchiladas

Corn Tortillas Stuffed With Mixture of Mexican Cheeses Refried Beans

Topped With Chili Con Carne Sauce

Seasoned Black Beans and Mexican Yellow Rice

Warm Flour Tortillas & Sweet Cornbread

Tri-Color Tortilla Chips with Pic De Gallo

Tres Leche & Margarita Key Lime Pie

\$ 40

Countryside

Garden Salad Bar with Two Dressings

Appropriate Toppings and Condiments

Homemade New Potato Salad

Creamy Cole Slaw

Southern Buttermilk Fried Chicken

Create Your Own Pulled Pork Sliders

Cornmeal Dusted Catfish & Homemade Relish Mayo Aioli

Country Style Green Beans

Creamy Roasted Garlic Mashed Potatoes

Buttermilk Biscuits, Cornbread

Banana Bread Pudding & Baileys Rum Cake

\$ 42

Italia

Vegetable Minestrone Soup

Antipasto Display

Salami, Capicola, Pepperoni, Mozzarella

Provolone, Tomatoes, Basil, Olive Oil & Balsamic

Chopped Romaine Lettuce

Caesar Dressing, Parmesan & Multigrain Croutons

Chicken Cacciatore, White Wine & Tomato Broth, Sweet Peppers, Mushroom and Onions

Homemade Lasagna with a Tomato Basil Garlic Sauce & Ricotta Cheese

Tri-Color Cheese Tortellini with Pecorino Pesto Cream Sauce

Sweet Italian Sausage Grilled With Sautéed Peppers & Onions

Focaccia & Garlic Breadsticks

Tiramisu & Assorted Cannoli

\$ 44

Floribbean

Conch Chowder
Cornbread, Assorted Rolls Sweet Butter
Organic Baby Greens,
Mango Vinaigrette
Fingerling Potato, Scallion and Whole Grain Mustard Salad
Cucumber Mint, Parsley and Lime Salad
Seasoned Roasted Leg Quarters, Cipollini Onions & Fried Leeks
Grilled Spiced Rub Salmon
With A Buttered Arugula & Baby Spinach Tapenade
Three Cheese Potato Au Gratin Or Seasoned Wild Rice Pilaf
Haricots Verts, Baby Carrots, & Sunburst Squash
Ricotta Honey Cheesecake
Key Lime Pie

\$ 44

The Downtown

Homemade Shredded Chicken Noodle Soup
Variety of Dinner Rolls & Sweet Butter
Iceberg Salad, Tomatoes, Bacon, Blue Cheese, Fried Eggs, Slivered Red Onions & Blue Cheese Ranch
Pearl Pasta Salad with an Organic Tomato & Pesto Salsa
Chef's Choice of Meatloaf, Veal, Pork & Beef
Parmesan Crusted Chicken & Sundried Asiago Cream
Ground Meat & Spices Infused Mashed Potatoes
Seasonal Roasted Garlic Vegetables
Mini Wild Berry Tarts, Cream Puffs and Petit Fours

\$ 44

Heart Healthy Garden Lunch

White Asparagus and Crab Meat Soup

Cucumber and Dill Salad with Yogurt Orange Dressing

Spring Pea, Cauliflower and Cashew Salad

Whole Roasted Chicken with Peas and Carrots

Lavender Pork Loin with Mustard Greens and Bleu Cheese

Fried Green Tomatoes with Plum Jam and Goat Cheese

Sweet Potato Biscuit with Apricot Butter

Stone Fruit Tarte Tatin

\$40

Farmer's Market Organic Lunch Buffet

Okra Gumbo with Crumbled Bacon on the Side

Arugula Endive and Radicchio with Candied Pecans and Apple Rosemary Vinaigrette

Asparagus with Sun-Dried Tomato Vinaigrette

Sliced Fresh Fruit

Plant City Strawberries, Kiwi, Pineapple, Watermelon, and Honeydew

Grilled Salmon with Lemon-Caper Cream

Marinated Spice Rubbed Flank Steak Sandwiches
Topped with Portobello Mushroom on Asiago Focaccia

Grilled Vegetables, Herbed Cream Cheese on Crostini

Home-style Potato Salad

Chef's selection of Dessert

\$48

Vegetable Lover's Buffet Item Substitution Options

Three Cheese & Vegetable Lasagna

Panko Crusted Eggplant Parmesan

Penne A La Vodka- Primavera

Vegetable Lover's Plated Entrée Substitution Options

Grilled Buffalo Vegetable Tower

Grilled Seasoned Tofu & Mediterranean Cous Cous

Mozzarella Coated Eggplant & Rustic Tomato Broth

Vegetable Ratatouille Ravioli, Saffron Cream

Wild Rice or Cous Cous Stuffed Sweet Bell Pepper & Béarnaise Sauce

~ RECEPTION HORS D'OUEVRES SELECTION ~

Each Selection Requires A Minimum Order Of 50 Pieces

Cold Bites

Oven Roasted Tomato Caprese, Sea Salt and Basil Chiffonade

\$5 Each

Truffle Tomato & Olive Bruschetta on Toasted Brochette

\$5 Each

California Crab Roll with Cucumber and Sesame Soy Mayonnaise

\$5.25 Each

Chilled Kobe Beef Boursin Crostini

\$5.50 Each

Poached Jumbo Shrimp, Zesty Chipotle Mayo & Lemon Drizzle

\$6 Each

Tuna Tartar & Kumquat Soy Glaze & Seaweed Garnish

\$6 Each

Micro- Authentic Maine Lobster Roll with Celery Crunch and House-Made Mayonnaise

\$7 Each

Hot Bites

Coconut Shrimp & Sweet Orange Marmalade

\$5 Each

Bahamian Conch Fritters & Scotch Bonnet Dip

\$5 Each

Peppered Bacon Wrapped Scallops With & Maple Syrup

\$5 Each

Tandoori Chicken, Passion Fruit & Yuzu Glaze

\$5 Each

Cedar Smoked Chicken Quesadilla & Salsa Fresca

\$5 Each

Chicken or Beef Cheese Empanadas

\$ 5 Each

Semolina Crusted Grouper Bits & Dijon Mustard Aioli

\$6 Each

Churrasco Beef Skewers & Kumquat Chimmichuri

\$6 Each

Molasses and Ginger Crusted Beef Tenderloin Sticks with Sweet Ponzu Dipping

\$7 Each

Peppered & Rosemary Lamb Lollipops, Mint Reduction

\$8 Each

~ SPECIALTY RECEPTION STATIONS ~

Each Selection Requires A Minimum Order Of 50 Persons

Stations Are Designed For A Maximum Of 90 Minutes Of Service To Preserve Food Quality

Imported Cheese Market

International and Domestic Artisan Cheese & Cured Meat Display
Fresh and Dried Fruit Garnishes & Chutney, Assorted Toasted Nuts
Wheat Crackers, Lavosh & Flatbreads
\$12

The Brick Oven Flatbreads

Chimichurri Infused Steak With, Sautéed Mushrooms and Baby Arugula & Pepper Jack Cheese
Pineapple BBQ Chicken with Julienne Bermuda Onions, Scallions & Mozzarella Cheese
Fresh Buffalo Mozzarella Cheese, Grilled Tomato, Fresh Basil, Tomato Basil Garlic Sauce
\$ 14

Oven Baked Brie

Fruit Preserves and International Brie, Caramelized Sugar Assorted Champagne Grapes & Berries
Baguette and Artisan Loaf Bread
\$8

Fresh Vegetable Crudités

Pickled and Fresh Crisp Vegetables
Herb Ranch Dip
\$ 8

Tropical Fresh Fruit Display

Pineapple, Strawberries, Honeydew,
Cantaloupe, Watermelon & Assorted Berries
\$10

The Antipasto Display

Marinated Italian Meats to Include
Capicola, Thin Sliced Prosciutto & Melon, Mild Italian Sausage,
Provolone Slices, Gigandes Stuffed Grape Leaves
Marinated Olives, Tomato & Fresh Mozzarella Display
Grilled Balsamic Marinated Vegetables
\$14

The Dip Station

Spinach & Artichoke Dip & Colored Tortilla Chips
Roasted Garlic Hummus & Pita Wedges
Spicy Nacho Cheese Dip & Chips
\$14

~ RECEPTION ACTION STATIONS ~

Each Selection Requires A Minimum Order Of 50 Persons

Stations Are Designed For A Maximum Of 60 Minutes Of Service To Preserve Food Quality

Uniformed Chef/Attendant Required At \$175 Each

Potato Martini Bar

Yukon Potato Puree, Bacon Bits, Scallions, Sour Cream,
Sautéed Shitake Mushrooms, Shredded Cheeses, Au Jus
\$8

Sushi, Sashimi and Tuna

Variety Assorted Sushi Rolls, & Sashimi
Seared Sesame Crusted Ahi Tuna Display
Served With Wasabi, Pickled Ginger,
Soy Sauce and Chopsticks
(4 Pieces per Person)
\$18

Pasta Station

Fettuccini Fini, Tomato Sauces & Pesto
Fresh Grated Parmesan,
Basil, Crushed Red Pepper and Olive Oil Sundried Tomato
Tri Color Tortellini Pink Vodka, Asiago Cheese,
Italian Parsley, Fresh Garlic, Baby Spinach
Cracked Black Pepper
\$14
Add Herb Broiled Shrimp, Blackened Chicken
\$3 Each

Lobster Crab Cakes Station

Jumbo Lump Crab & Lobster Cakes, Wasabi Aioli, & Micro Greens
Served With Pesto Parmesan Crostini
\$14

Wok Stir Fry Station

Chilled Shrimp Asian Noodle Salad
Bean Sprouts, Carrot Sticks, Snow Peas, Chicken Strips,
Beef Tips, Asian Noodles, Peppers, Baby Corn, Water Chestnut & Broccoli
Chop Sticks, Soy Glaze
\$16

Sweets

Sweet Specialties and Local Dessert Display

To Including: Petit Fours, Tartlets, Mousses, Cakes & Pies

Assorted Flavored Teas & Coffee, Cinnamon Stick Swizzle Stick, Chocolate Morsels & Whip Topping

\$ 18

Chocolate Fondue

To Include, Pound Cake, Diced Pineapple, Cantaloupe, Fresh Strawberries, Marshmallows, Pretzel Sticks,

Apple Wedges, Vanilla Bean Ice Cream & Creamy Strawberry Ice Cream

\$ 18

Bananas Foster Action Station

Sugared Red Dacca Bananas, Bacardi 151 & French Vanilla Ice Cream

\$ 18

~ RECEPTION CARVING STATIONS ~

Uniformed Chef/Attendant Required For All Stations at \$175 Each

Dijon Roasted New York Strip Loin

Creamed Horseradish, Pan Thyme Jus
Silver Dollar Rolls & Sweet Butter
\$570 Each (Serves 30)

Jerk Pork Loin

Brandy Infused Apple Compote
Miniature Rolls & Sweet Butter
\$450 Each (Serves 50)

Orange & Apples Roasted Whole Turkey

Cranberry & Orange Jus
Giblet Gravy
Whole Grain Rolls & Sweet Butter
\$375 Each (Serves 30)

Slow Roasted Top Round

Italian Herbs, Miniature Rolls, Natural Au Jus,
Horseradish Cream & Sweet Butter
\$500 (Serves 55)

Pumpernickel Roasted Salmon

Lime Relish & Charred Corn Salsa
Assorted Dinner Rolls & Sweet Butter
\$350 (Serves 40)

Peppercorn Crusted Tenderloin of Beef

Roasted Garlic Au Jus, Brioche Rolls & Sweet Butter
\$475 (Serves 25)

Additional Side Dishes

Each Selection Requires A Minimum Order Of 50 Persons

Black Truffle Shaving Yukon Puree \$6

Lobster Mac and Cheese \$8

Sweet Potato Casserole \$4

Double Whipped Butter Potatoes \$4

Roasted Vegetable Casserole \$4

Sautéed Cajun Crimini Mushroom \$4

Sautee Creamy Spinach \$6

~ DINNER BUFFET SELECTION ~

All Buffet Dinners Are Designed For A Maximum Of 90 Minutes Of Service

Each Selection Requires A Minimum Order Of 25 Persons

All Buffets Are Served With Freshly Baked Breads & Sweet Butter, Iced Water with Lemon,

Freshly Brewed Coffee & Decaffeinated Coffee & Assorted Tazo Teas

The Harbor

Organic Mixed Greens, Hydro Arugula, Toasted Almonds, Jicama, Grape Tomatoes, Slivered Red Beets, Mandarin Ranch Dressing & Sweet Balsamic Vinaigrette

Roasted Corn, Black Olives & Pearl Pasta Salad

Roast Montreal Seasoned Sliced Pork Loin, With Brandy Glazed Granny Smith Apple & Pinot Grigio Demi

Pan Seared Atlantic Salmon with a Smoked Tea Roasted Tomato Sauce

Free Range Roasted Chicken, Kimchee Infused Harbor Style Reduction

Roasted Fingerling Potatoes Infused With Pancetta & Rosemary Sweet Oil

Harvest of Tri Color Cauliflower & Butter Broccoli Florets

Assorted Dinner Rolls & Sweet Butter

Vanilla Bean Cheesecake with Wild Berry Compote

Bourbon Pecan Pies Whip Topping and Caramelized Pineapple

\$ 58

The Ybor

Roasted Leeks & Butternut Squash Bisque

Crispy Iceberg Lettuce, Baby Spinach and Radicchio Garden

Candied Walnuts, Blue Cheese, Pickled Onions, Blue Cheese & Ranch Dressing

Grilled Asparagus, Artichoke, and Sweet Pepper Salad

Pistachio & Gorgonzola Crusted Strip Loin Served With a Hoisin Glaze

Fennel Crusted Grilled French Cut Chicken, Jalapeno & Tomato Relish

Leeks & Scallion Dusted Pan Seared Mahi Mahi Lemon Buerre Blanc

Roasted Yukon Potato Diced Hash

Oven Roasted Petit Pan Sunburst Squash & Green Bean Almondine

Assorted Dinner Rolls & Sweet Butter

Sweet & Tangy Fruit Tarts

\$58

The Channel Side

Butter Head Lettuce, Chopped Romaine, Multigrain Crouton, Shaved Parmesan, and Roasted Roma Wedges
Traditional Cesar Dressing
Cherry Tomato & Pesto Fresh Buffalo Mozzarella Cheese Topped With Shaved Fennel Slaw
Semolina Crusted Red Snapper Champagne Butter Sauce
Organic Free Range Chicken Breast, Rich Gravy
Dry Rubbed Pre Sliced Prime Rib, Pan Jus, Horseradish Cream
Black Truffle Yukon Potato Mash
Honey Ginger Seasonal Baby Root Vegetable
Assorted Dinner Rolls & Sweet Butter
Variety of Cupcakes and Mini Assorted Cheesecakes
\$ 60

The Downtown

Roasted Corn & Clam Chowder
Crisp of Romaine Hearts, Oven Roasted Strawberries, Shaved Onions, Blue Cheese Crumbles
and Creamy Herb Ranch Dressing
Lemon Grass Infused Black Grouper & Lemon Grass, Pineapple Buerre Blanc
Lime Honey Chipotle Chicken, Topped With a Pineapple, Papaya & Mango Relish
Veal Osso Bucco Braised In Lemon, Tomato Liquid
Coconut Carrot & Jasmine Rice
Artisan Broccolini & Garlic Rainbow Baby Carrots
Variety of Gourmet Dinner Rolls & Butter
Key Lime-Lemon Tequila Tarts & Mini Cheese Tartlets
\$ 62

Hyde Park

Mixed Chopped Salad with, Baby Spinach, Mache, Chopped Romaine, Frisse
Crisp Cappicola, Crumbled Gorgonzola, Crisp Bermuda Onions, Mango Dressing & Spicy Ranch
Heirloom Tomato Salad, Red Onions, European Cucumbers, Mango Chunks & Cilantro Lime Vinaigrette
Maple Leaf Jerk Duck Breast
Blackened Roasted Tenderloin Filet of Beef
Herb Marinated & Roasted Endive Fresh Swordfish
Creamy Wild Mushroom Risotto
Seasonal Vegetable Selected Fresh Daily
Assorted Dinner Rolls & Sweet Butter
Pine Apple Rum Cake, Coconut Rum Sauce
Passion Fruit Cheese Cake
Pecan Pie, Caramelized Sugar & Whip Topping
\$ 64

~ PLATED DINNER SELECTION ~

All Plated Dinners Selections Are Based On Three Courses

Meeting Planner Choice of Soup or Salad, Entrée and Dessert

*Includes Freshly Baked Breads & Sweet Butter, Iced Water with Lemon, Freshly Brewed Coffee,
Decaffeinated Coffee and Tazo Hot Tea*

Soups & Salads (Meeting Planner Selects One)

Poached Lobster Bisque

Wild Mushroom Soup

Smoked Heirloom, Roasted Pepper & Gouda Bisque

Cucumber Carpaccio Salad, Baby Organic Greens, Blue Cheese Crumbles, Grape Tomatoes, Candied Walnut, Beet Curls
Hydro Bibb & Iceberg Wedge, Pickled Radish Slaw, Gorgonzola Cheese, Tomato Wedges, Crumbled Bacon Bits and
Slivered Onions.

Traditional Caesar Salad, Chorizo Bits, Shaved Asiago Cheese, Multigrain Croutons

Baby Red Oak Lettuce, Mache, Frisse, Red Endive, Strawberries, Crumbled Goat Cheese, Plum Tomato Wedge

Entrees (Meeting Planner Selects One)

Asiago & Parmesan Crusted Filet of Chicken, Butter Squash & Tomato Cream \$ 46

Organic Free Range Chicken Breast (French Cut) With Natural Sage Jus \$ 48

Crispy Wild Berry Duck Breast \$ 50

Sweet Soy Infused Seared Atlantic Salmon, Pine Apple Ginger Glaze \$ 50

Pan Seared Persian Lime Broiled Grouper Topped With A Shitake Mushroom & Baby Spinach Compote \$ 56

Pan Fried Yellow Five Spiced Yellow Tail Butterfly Snapper & Champagne Butter \$58

Key West Ale Braised Short Rib \$ 52

Passion Fruit Churrasco with Cilantro Chimichurri \$ 54

Roasted Black Angus Filet Mignon Cipollini & Pinot Reduction \$ 64

Petit Filet Mignon & 2 Diver Scallops \$ 70

Rosemary & Mint Lamb Rack & Butterfly Shrimp Stuffed With Crab Meat & Boursin Cheese \$ 72

Grilled Petit Filet Mignon & Chilean Sea Bass \$ 74

Starches (Meeting Planner Selects One)

Wild Mushroom Parmesan Risotto

Yukon Gold Black Truffle Shavings Puree

Gouda Peruvian Mash Potato

Carrot, Ginger Coconut Jasmine Rice

Coconut Curry Basmati Rice

Fingerling Home Fry Roasted Potatoes

Scallop Potato Au Gratin

Vegetables

Seasonal Root & Baby Vegetables

Desserts (Meeting Planner Selects One)

Amaretto infused cream cheese cake

Lady finger tiramisu

White brandy chocolate mousse cake

Margarita key lime cheesecake

Wild berry fruit tart

Double layer spiced rum coconut cake

~ PLATED DINNER ENHANCEMENTS ~

Cold Appetizers (In Addition)

Jumbo Prawns Served With Chipotle Cocktail Sauce

Heirloom Beefsteak Tomato, Fresh Buffalo Mozzarella Cheese, Sweet Basil Oil & Balsamic Glaze

Grilled Watermelon, Mint, Feta Cheese, Roasted Red Grape Tomatoes

Additional Hot Appetizers (In Addition)

Jumbo Lump Crab and Lobster Cake, Chipotle Remoulade, Fried Leeks \$9

Pork Loin Medallions, Spicy Escabeche Slaw & \$8

Wild Mushroom Ravioli, Served With A White Wine Cream & Red Cabbage Salad \$8

Creamy Risotto Cake & Pistachio Dusted Diver Scallop & Pancetta & Leek Jus \$9

~ BEVERAGE SELECTION ~

Each Bar Package requires a bartender at \$175/each up to 3 Hours

Host Sponsored Premium Bar per Drink

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

Banquet Bar Package Tiers

Premium Bar

Seagram's Gin | Absolut® Vodka | Dewar's Scotch | Canadian Club Whisky | Bacardi Rum | Sauza Gold Tequila |
Jim Beam Bourbon | Jack Daniel's | Captain Morgan Spiced Rum
Southern Comfort

Hosted Package price per hour \$15 • Second hour \$9 • Third hour \$5
Consumption prices per drink: Cocktails and Wine \$6.5
Domestic Beer \$5 • Imported Beer \$6 • Soda, Water & Juices \$4

Super Premium Bar

Tanqueray Gin | Stolichnaya Vodka | Bacardi Rum | Seagram's V.O. Whisky
Jose Cuervo Especial Tequila | Jack Daniel's | Chivas Regal Scotch | Maker's Mark Bourbon
Captain Morgan Spiced Rum | Crown Royal Blended Whiskey

Hosted Package price per hour \$17 • Second hour \$11 • Third hour \$6
Consumption prices per drink: Cocktails and Wine \$7.25
Domestic Beer \$5 • Imported Beer \$6 • Soda, Water & Juices \$4

VIP Bar

Grey Goose Vodka | Belvedere Vodka | Bombay Sapphire Gin | Johnnie Walker Black Scotch | Knob Creek Bourbon | Patrón
Silver Tequila | Crown Royal Whisky | Banks Rum | Disaronno Amaretto | Courvoisier
| Bailey's Irish Cream | Kahlúa | Sambuca Black | Southern Comfort | Captain Morgan Spiced Rum

Hosted Package price per hour \$19 • Second hour \$12 • Third Hour \$7
Consumption prices per drink: Cocktails & Wine \$8
Domestic Beer \$5 • Imported Beer \$6 • Soda, Water & Juices \$4

Beer

Domestic

Budweiser • BudLight • Michelob Ultra • Yuengling • Miller Lite

Import

Corona • CoronaLight • Heineken • Blue Moon • AmstelLight

Wines

Chardonnay | Merlot | Cabernet Sauvignon | White Zinfandel Wine Selections

Cash Bars

This package includes a Full Bar Setup

Cocktails \$7

Domestic Beer \$5

Premium & Imported Beer \$6

Select Wine \$7

Mineral Water/Juices \$4

Soft Drinks \$4

Cordials \$8

Champagne (by the glass) \$6

All pricing subject to 23% service charge and 7% sales tax

Banquet Ala Carte Wine List

Champagne

Veuve Clicquot "Yellow Label" Champagne 90.00
Dom Perignon '99 Champagne 265.00
Feuillatte Brut Rosé Champagne 65.00
Laurent Perrier Rosé Brut Champagne 125.00
Moët & Chandon "Nectar Impérial" Champagne 79.00
Moët & Chandon "White Star" Champagne 76.00
Mumm Cordon Rouge Champagne 66.00
Perrier-Jouët Fleur Blanc De Blanc '99 Champagne 560.00
Perrier-Jouët Grand Brut English Cuvée 47.00
Taittinger Brut Champagne 81.00

Sparkling

Gloria Ferrer Blanc De Noir Sparkling 46.00
Domaine Ste. Michelle Blanc de Blanc Sparkling 30.00
Jacob's Creek Sparkling Rosé Sparkling 24.00

Pinot Grigio

Ca'Montini "L'Aristocratico" Pinot Grigio 34.00
Santa Margherita Pinot Grigio '06 48.00

OtherLightWhiteWines

Mastroberardino Lacryma Christi Bianco 30.00
Remy Pannier Vouvray 26.00
Trimbach Pinot Gris 48.00

Riesling

Chateau Ste. Michelle "Eroica" Riesling '06 48.00

Sauvignon Blanc & Fumé Blanc

Casa Lapostolle Sauvignon Blanc '06 35.00
Ferrari-Carano Fumé Blanc '06 27.00
Sauvion Sancerre 60.00

Chardonnay

Rosemount Show Reserve Chardonnay, Southeast Australia 38.00
Simi Winery Chardonnay Reserve, Russian River '04 58.00

Sonoma Cutrer Chardonnay 36.00

Pinot Noir

Acacia Pinot Noir Carneros '05 65.00
La Crema Pinot Noir 54.00
Rodney Strong Pinot Noir, Russian River '05 43.00

Merlot

Ferrari-Carano Merlot '04 45.00
Greg Norman Estates Cabernet/Merlot '05 32.00
Markham Merlot '03 44.00

Syrah, Shiraz & Shiraz Blends

Green Point Reserve Shiraz '04 68.00
Peter Lehmann Shiraz, Australia 30.00
Rosemount Shiraz 32.00

Cabernet Sauvignon

Alexander Valley Cabernet Sauvignon, Alexander Valley 45.00
Dry Creek Cabernet Sauvignon '04 42.00
Dynamite Cabernet Sauvignon '04 41.00
Estancia Cabernet Sauvignon 28.00
Franciscan Cabernet Sauvignon '04 48.00
Louis Martini Cabernet Sauvignon 32.00

Rioja Red

Montecillo Rioja Gran Reserva '98 57.00

French Reds

Chateau Teyssier St. Emilion '04 54.00
Duboeuf Morgon Jean Descombe '05 26.00

Italian Reds

Ruffino Riserva Ducale Gold '03 86.00

Zinfandel

Ravenswood Zinfandel, Lodi 30.00